

Dinner January 2022

Antipasta

Marinated local Olives or Castelvetrano 5

Warm local almonds and olives - lemon, garlic, rosemary, flatbread 12

Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8

Roasted GRUB Farm Cauliflower – capers, lemon, olive oil, sauce verde 12

Cheese Plate – Trio of Chefs Select cheese, rosemary walnuts, fennel orange Mostarda, seasonal fruit, toast 19

Roasted Veggie & White Bean Hummus– garlic, parsley, olive oil - oven baked flatbread or veggies or both 14/19
(CCFM cauliflower, radish, and carrot)

House made Meatballs – Llano Seco pork and beef, tomato sauce, basil, pecorino, crispy garlic toast 14
with bucatini 20

Soup of the Day 8

Salad

Farmelot Field Greens – Ariza Farm citrus, Pyramid Farms carrots, Sierra Nevada goat cheese
Meyer lemon vinaigrette 12

Farro Beet – Llano Seco Emmer wheat, Moau Farm beets, Farmelot arugula, pickled cranberry,
Pt Reyes Original Blue, walnuts, sherry vinaigrette 15

Add to salad – Mary's chicken chop 7 Italian white beans 5 Egg 3 Anchovies 2

Entrée

Bradley & Sons Grass Fed Braised Beef– Pyramid Farms carrots, Moau Farm turnip, prosciutto, sauce verde
red wine, braising jus 27

Llano Seco Pork Ragù- Al Ceppo pasta, Porcini mushroom, red wine, tomato, sauce verde, pecorino 25

Seafood Stew– Shrimp, Littleneck clams, Cod, tomato, wine, garlic, fennel, onion, gremolata, toast 29

Risotto – Acquerello rice, Roasted Turkeytail mushrooms, cremini, garlic, lemon, pecorino, butter 21

Italian Sausage & Lentils- S n S Butcher Shop chicken sausage, French green lentils, Commanche Creek
braising greens, toast 23

Neapolitan Pizza

Margherita – tomato sauce, mozzarella fresca, basil, oregano, olive oil, pecorino 18

Bianca – olive oil, mozzarella fresca, garlic, basil, lemon, pecorino 18

Green –tomato sauce, spinach, Sierra Nevada goat feta, roasted red onion, lemon, oregano, 19

Sopressata – M & CP Farms mixed olive, shaved onion, tomato sauce, mozzarella fresca, basil, pecorino 20

Adds to pizza – Salami 3 Llano Seco Guanciale 4 Egg 3 Orland olive 2 Anchovies 4

APERTIVO

The Grand- Prosecco, Amaretto syrup, lemon	9
Maidu Mule- Sake, Q Ginger Beer, Lime	8
Sake Sour- Sake, fresh squeezed lemon juice, mint, San Pellegrino sparkling water	8
Dizzy Palmer- Sake, San Pellegrino Limonata, iced tea, simple syrup	8
Spritz- Prosecco, sweet red vermouth, citrus	9
Negroni- Antica Carpano Vermouth, Sake, San Pellegrino Chinotto	9

BEER

Sierra Nevada- Pale Ale or Seasonal or Wild Little Thing Sour, Chico, CA	5
Pizza Port Brewing, Chronic, Amber Ale, Carlsbad, CA (16oz can)	6
Bike Dog, Mosaic Pale Ale, Sacramento, CA (16oz can)	6
Altamont, Maui Wauai IPA, Livermore, CA (16oz can)	7
Faction, Pilsner, Alameda, CA (16oz can)	6
Lead Dog, Left for Red, Red Ale, Sparks, Nevada (16oz can)	6
Blackberry Sangria Hard Cider, Common Cider Company, Auburn, CA (12oz can)	5
Cellar Door Cider, Grasshopper or Black and Gold, Chico, CA (16.9oz)	11

California state water mandates require we serve and refill water only upon request.

BEVERAGES

Pellegrino: Limonata, Melograna, Aranciata, Aranciata Rosso, or Pompelmo	3
Jones Root Beer	3
“Q” Ginger Soda or “Q” Kola	3
San Benedetto Italian sparkling water	3/5
Iced Tea from Mighty Leaf	3
Arnold Palmer	3.5
Hot Tea from Tea Forte	5
Coffee: Stoble, Dark Blend, Chico, CA	3

*Create your own Grana experience at home with select ingredients available for purchase.
Don't forget the wine! Take home your favorite bottle through our discount retail program.
Ask your server for more details.*

Proud supporter of local farmers and producers including ...

Rancho Llano Seco, Sierra Nevada Cheese Co, Seka Hills, California Olive Ranch, M & CP Farms, Ha Lee Moua Farms
Ariza Farms, Riparia and Farmelot, GRUB CSA, Capay Valley Organics, Di Stefano Cheeses, Saeturn Farms, Kaki Farms
Sparrow Lane Vinegars, Dhillon Farms, S & S Butcher Shop and Natural Foods, Pyramid Farms
Sierra Nevada Brewing Company, Secret Trail Brewing Co, Cellar Door, and so many more!

PRICES ON MENU REFLECT 2% DISCOUNT FOR CASH PAYMENTS

The FDA requires us to warn you that consuming raw eggs and meats may contribute to foodborne illness.

Maximum 3 checks per table- notify your server *prior* to service for separate checks.

18% Gratuity on parties of 5 or more - Checks not accepted

No outside food or drink allowed in restaurant or patio.